

Strawberry Cake from Scratch

Ingredients

2 cups white sugar	2 1/2 teaspoons baking powder
1 (3 ounce) package strawberry flavored Jell-O	1 cup whole milk, room temperature
1 cup butter, softened	1 tablespoon vanilla extract
4 eggs (room temperature)	1/2 cup strawberry puree made from frozen sweetened strawberries
2 3/4 cups sifted cake flour	

Directions

- ❖ Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.
- ❖ In a large bowl, cream together the butter, sugar and dry strawberry gelatin until light and fluffy. Beat in eggs one at a time, mixing well after each. Combine the flour and baking powder; stir into the batter alternately with the milk. Blend in vanilla and strawberry puree. Divide the batter evenly between the prepared pans.
- ❖ Bake for 25 to 30 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean. Allow cakes to cool in their pans over a wire rack for at least 10 minutes, before tapping out to cool completely.

